

EVENING MENU

STARTERS

MUSHROOM RISOTTO

Saige, seasonal mushrooms & 24 months parmigiano reggiano
75

3 PCS. CRISPY SHRIMP CROQUETTES

w. lemon mayonnaise & grilled lemon.
75

LANGOUSTINE BISQUE

Mussels, potatoes & pickled fennel.
85

THE MODERN BEEF TARTARE

Lovage mayonnaise, cress, crispy & pickled potatoes.
85

MAIN COURSES

COD FISH

Ragout of different beans, airy butter blanc & pancetta.
195

BRAISED LAMB SHANK

Pommes puré, gremolata & finger radicchio.
185

SIGNATUR BURGER

Basil, caramelised onions, comté cheese, bacon & pommes frites.
175

STEAK FRITES

Green salad w. dijon vinaigrette, pommes frites & homemade béarnaisesauce.
275

DESSERTS

CREME BRULEE

75

Add on: Homemade Vanille ice cream.

25

LEMON

Fresh marengue & lemon sorbet.

75

CHOKOLADE FONDANT

Caramel sauce & plum sorbet.
80

KONTAKT VENLIGST PERSONALET ANGÅENDE FØDEVAREALLERGIER

AFTEN A LA CARTE

AFTENENS 3 RETTER

Spørg deres tjener

325

APPETIZERS

GILLARDEAU ØSTERS 40 PR. STK.

2 forskellige garniture & grillet citron.

BURRATA

Grillet brød, pesto & grillede.
75

ROSSINI CAVIAR 15g.

Smørstege blinis, rødløg & cremefraiche.
225

PASTA

GRÆSKAR GNOCCHI

Svampe bouillon, spinat, karry & pecorino.
145

RAGÚ AILA BOLOGNESE

Peccorino & basilikum.

175

PENNE ALLA VODKA

Fransk andepølse, basilikum & kastanjer.

195

SPAGHETTI CARBONARA

Pancetta, pecorino, sort peber & æg.

185

LOBSTER LINGUINE

Hummerhale og klør, parmigiano reggiano, tomater & basilikum.

265

KONTAKT VENLIGST PERSONALET ANGÅENDE FØDEVAREALLERGIER

FORRETTER

SVAMPERISOTTO

Salvie, sæsonens svampe & 24 mdr. parmigiano reggiano
75

3 STK. SPRØDE REJEKROKETTER

m. citronmayonnaise & grillet citron.
75

JOMFRUHUMMERBISQUE

Blåmuslinger, kartofler & syltet fennikel.
85

THE MODERNS OKSETATAR

Løvtikkemayonnaise, karse, sprøde & syltede kartofler.
85

HOVEDRETTER

TORSK

Bønneragout, luftig buerre blanc & pancetta.
195

BRAISERET LAMMESKANK

Pommes puré, gremolata & finger radicchio.
185

SIGNATUR BURGER

Basilikum, karamelliserede løg, comté ost, bacon & pommes frites.
175

STEAK FRITES

Grøn salat vendt i dijon vinaigrette, pommes frites & hjemmerørt béarnaise sauce.
275

DESSERTER

CREME BRULEE

75
Tilvalg: Hjemmelavet vanilje is.
25

CITRONTÆRTE

Frisk marengs & citronsorbet.
75

CHOKOLADE FONDANT

Karamelssauce & blommesorbet.
80

KONTAKT VENLIGST PERSONALET ANGÅENDE FØDEVAREALLERGIER

DINNER MENU

3 COURSE DINNER MENU

Ask your waiter

325

APPETIZERS

GILLARDEAU OYSTER 40 A PIECE.

2 different garnitures & grilled lemon.

BURRATA

Grilled bread, pesto & grilled onions.
75

ROSSINI CAVIAR 15g.

Blinis, red onions & creme fraiche.
225

PASTA

PUMPKIN GNOCCHI

Mushroom bouillon, spinach, curry & pecorino.
145

RAGÚ ALLA BOLOGNESE

Pecorino & basil.
175

PENNE ALLA VODKA

French duck sausage, basil & chestnuts.
195

SPAGHETTI CARBONARA

Pancetta, pecorino, black pepper & eggs.
185

LOBSTER LINGUINE

Lobster tail and claws, parmigiano reggiano, tomatoes & basil.
265

MAKE SURE TO CONTACT OUR STAFF REGARDING FOOD ALLERGIES